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Modern Styles and Household Suggestions

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Home Making Found To Be Popular With Girl Scouts



THE delight the modern girl takes in swimming and camping and other athletic pursuits does not imply that she is less the home-maker. The potential fascination home holds for every girl is fostered by the Girl Scouts organization which emphasizes homemaking in the five-year development program just initiated.

Many Girl Scout troops have their own little houses or club-houses where they learn how to cook, wash and iron and sew. These houses contain a large living room for troop meetings, a complete kitchen and a small room for officers. Girl Scouts, themselves, paint the woodwork, upholster the furniture and even venture to make bookcases. The girls are encouraged by Girl Scout directors to take the lessons learned home where mothers will be glad to have their Girl Scout daughters relieve them of the burden of preparing dinner one day each week.

Often a local organization such as the Chamber of Commerce, the Rotary, the Elks or the Kiwanis Club buys a house for the Girl Scout clubhouse or finances the

Hard Candies Are Clever, but Easy To Make at Home

WHAT is a holiday without hard candies?—the kind which you can trust to children and which will make the grown-ups feel like school kids again. It is amazing how "expert" home-made hard candies can look, and taste.

Do you know that granulated sugar, water and a little corn syrup, cooked to 310 degrees Fahrenheit will turn into a lollipop? Sounds like sleight-of-hand, does it not?—but you will soon learn the trick. The important thing is to keep the mixture clear and sparkling—so we take three precautions: (1) We use corn syrup to prevent crystals from forming; (2) we wipe down the sides of the pan with a wet cloth wrapped around the tines of a fork to clear away any crystals that may have settled there; (3) we do not stir the syrup while it is cooking—let it stir only until the sugar is dissolved. Aren't these rules simple?

Four syrup, which has been colored and flavored, on a greased marble slab; have ready wooden skewers and insert them for handles. This must be done quickly, while the lollipop is still soft. With a supply of different kinds of small candies make designs rapidly before the lollipop hardens.

Sparklets
Two cups sugar, 2-3 cup corn syrup, white, 1 cup water, coloring and flavoring.
Put sugar, water and corn syrup into a straight-sided saucepan or upper part of a double boiler. Place over a low fire, and stir until sugar is completely dissolved, then boil, without stirring, until syrup reaches 310 degrees Fahrenheit, or until a little dropped in cold water becomes very brittle. Cook rather slowly toward the end so that sugar will not caramelize and discolor the syrup. While cooking wipe the sides of the pan occasionally with a wet cloth. Re-cooking and flavoring; stir only enough to blend color. Drop from tip of teaspoon on to a slightly greased marble slab, making rounds the size of a nickel or dime. When cool, slip a spatula under the candy to loosen it.
Or the syrup may be poured into small greased muffin pans or form thin patties. These should be turned out of the pans before they get entirely cold; if they become too brittle they will break when the pan is inverted.
To decorate sparklets sprinkle them, while still warm, with chopped pistachio nuts or "comfits"—tiny candy pellets which can be bought in silver or mixed colors.



Children's Pleasure Column

(A Department Conducted by Mary Ann)
Dear boys and girls: All the letters and stories that you send to me are so interesting! I'm always so happy to hear from you, because you have so many fine things to tell me about. Just keep it up. Now that school has started, write some stories on things that happen at school, also about your pets. Be sure to have your stories about one hundred words and write plainly and on just one side of the paper.
An interesting contest will be started soon so watch this column closely.
Send your stories in as soon as possible, the first of each week and address, care Mary Ann, Mail Tribune.

The following essay won first prize in the contest by the home service department of the makers of White King and Mission Bell soaps, for pupils in the 8th grade of the Junior high.

SOAP AND ITS USES
By Arline Gossett
As far back as our forefathers can remember, they have heard, "Cleanliness is next to godliness." This would be almost impossible if we did not have soap. Soap has only been known since the beginning of the Christian era. During the World War many people of different countries paid unreasonable prices for one bar of soap. Some countries did not even see a bar of soap.
Although soap was not known until after the Christian era, that

Boudior Furniture That Is Very Easily Made

This clever little dressing table hides a radiator. Boudior furniture seems to have been spying on the frocks in the wardrobe, and is going in for curves and flounces. For women who have never liked the cold angles of ultra-modern furniture, the flounced dressing table expresses all that is cozily old-fashioned.

But the new flounced dressing table only looks like the old; in reality, under its flounces, it might be almost anything, even useful. There is, say, that radiator. Always it seems to spoil the "picture" you have made of your room. The flounced-dressing table will easily cover this ugly note. Of course, the cold creams and things must stay cool, so the bottom of the table should be lined with asbestos.

For the modern handy woman it is almost no work at all to make a flounced dressing table. A plain, unpainted table; three or four yards of 36-inch chintz; a yard of flannel for padding, and tacks—that is all that is needed, except for a glass plate the size of the table top, and a mirror.

If chintz does not fit the mood for the room, dotted Swiss, taffeta or similar fabrics may be more to your taste. For perfect harmony, the same material may be used for flounce draperies and bedspread.

Put a double fold of the flannel on the table top—fit it light and tuck, neatly finishing off the two front corners. Use three or four widths of flounce, with the trimming in place and gathered or pleated to exact length.

A tape of the material, or ruching, is neatly caught in place to hide the tacks.

If the table has a drawer, the flounce is cut about four inches wider than the distance from the table top to the drawer bottom. Pleat or fluff it, cut the piece for the top, sew the fluff to this piece with a plain seam on the reverse side, mitering the two front corners.

Fit the whole over the top and tuck down the back only. The lower ruffle is tacked just below the drawer.

Ten Greatest Women of All Time

The ten greatest women of all time have been selected by Emil Ludwig. America is represented in the list by Harriet Beecher Stowe, author of "Uncle Tom's Cabin." France has three representatives. Aspasia, wife of Pericles, whose reign marked the brightest period in the history of Greece, is placed as the earliest woman celebrity. Catherine of Vienna, who despite her saintly qualities accomplished the practical task of halting the wars that were ravaging France and Italy and of restoring the peace, then in exile at Avignon, is given second place. Joan of Arc is credited with being equally

practical in that she was the chief influence in bringing the Hundred Years' war to an end. Queen Elizabeth of England and Maria Theresa of Austria are called great more for their own personalities than for the periods in which they reigned. Madame de Maintenon, born in prison and later the ruler of the court of Louis XIV, is credited with being the foremost example of self-control, while Florence Nightingale is set up as the paragon of self sacrifice. Madame Marie Curie, whose discoveries in the field of radioactivity have saved the lives of thousands, and Eleanor Duse, the great actress, complete Ludwig's list.

Clean Table Service
To the careful housewife nothing is more odious than unclean sterling silver. She feels no social discourtesy to be greater than laying places for guests with a service which lacks the beauty of a brilliant polish. Daily care is recommended to keep it in its best condition, and also entails less labor than if you neglect it over-long.

Never throw all your sterling into a pot once to wash it. Each piece should be done separately. Always wash solid silver in hot soapy water, rinse and dry thoroughly. A quick polish with a

Slippers to Match New Pajamas Is the Vogue

PAJAMAS for home wear are so luxurious, so daintily different that the former type of slippers look drab and out-of-place. Shoe designers are alert to the trend of fashion and no sooner does something new appear for Missy than they are coordinating footwear with the new trend.

Now we have pajama slippers, a daring version of the bouffant slipper. Three models pictured, are from a smart shop. The combining of silver and gold kid is not only beautiful but practical from the standpoint that they harmonize with any color of the pajamas.
Another daring version is the model that combines gold kid with green or red satin, encrusted profusely with rhinestones. The toe is entirely open giving the utmost chic to this creation.
Another model is cut exactly the same but is severely plain, being made of red, blue or green kid and lined in satin of matching color. There is one model that combines five colors, such as magenta kid black patent, green kid gold and silver kid.

For simplicity and feminine severity the plain model, cut entirely away, should hold unusual appeal. The vivid colors of red, green or blue are effective with the new pajamas.

Suits of Wool
One of the charming black suits of warm looking but light weight wool has a short jacket. This jacket is edged with black astrakhan, a small black astrakhan collar flaring a little from the throat, and there are narrow black fur cuffs. The jacket fits the figure snugly and buttons up to the higher collar. It can also be worn open to expose the simple white satin blouse underneath. The skirt has four narrow zores, set in the back, front and on the two sides, which give it a subtle flare, and, being pointed, a mere suggestion of an uneven hemline.
Coats having large and elaborate cuffs of fur that contrast with the material of the cloth coat are smart and it is an increased note of elegance to wear gloves matching the cuffs so that the cuff and hand form an unbroken line of color. For instance, a brown coat has a wide cuff of pale beige lapin fur—and the proper glove would be a suede to match the fur. But if the coat color happens to be pale beige and the fur brown the glove that is most effective is a deep brown suede. Likewise black coats that are smartly trimmed with ermine at the wrist are smart with white gloves.

TO-DAY and TO-MORROW In The Feminine World



New, Exquisite Velvets

By Emma Lou Fetta
IT'S a wise woman these days who can tell the full length of a ball room, whether Mrs. Dress-Well is wearing satin or velvet. She may, of course, be wearing either, but our velvet family has become so amazingly sheer and brilliant of texture that it appears of satinelike make-up a few yards away.
Possibly there is no superior elegance in velvet as opposed to satin, and yet, in our minds eye, we somehow connect velvet with wardrobes of queens.
Never, in the old days however, did queens possess more exquisitely lovely materials than those now obtainable under the names of panne satin and panne rayon velvet. These are those clinging, but durable panne velvets which have rained a strip of emery paper over the high that it could not well be improved upon. We say "durable" guardedly, too, for manufacturers have so improved these materials of the transparent velvet, that they are no longer merely luxury fabrics to be worn to no more than a ball or two before being steamed. This is one of the many things which science is doing for us today. Giving us new means of fabrication, it also gives us new wearability in the resultant materials. Dry cleaners, too, are learning all that is to be known about these new and exquisite fabrics—that is, if they are reliable cleaners, and they should be if we trust to them our best fab and tucker.
Illustrated is a new dinner gown created in the material known as panne rayon velvet. It is a Kurzman model.

Always Ready for Surprise Guest

In this day of easy transportation a guest is likely to drop in at any time. It is quite embarrassing not to have food on hand with which to prepare a meal. Many women pride themselves on the fact that they are always prepared for unexpected company.
The problem of meat is very important for it furnishes the main dish of the meal. The habit of getting large pieces of meat to cook and use for several days is not only economical of money and time but is appreciated when the unexpected guest arrives. Left-over meat may be used in many ways and combined with white sauce, macaroni, potatoes, noodles, etc., to "outdo" it.
There are many prepared meats on the market in tins or glasses which may be kept in anticipation of future need. Frankfurters, minced and deviled ham, pickled pigs feet, pickled tongue, and even stew are obtainable. Then there is dried beef or corned beef, which may be used in making a number of delicious dishes.
Beacon is a convenient meat to keep in the refrigerator. It may be served with eggs or used to flavor many foods.
Always keeping on hand a few extra cans of vegetables and fruits will be appreciated some day.

Give the asparagus a good dressing of fertilizer. Then mulch it from the compost heap.

Centerpieces
Sterling silver centerpieces lend themselves most graciously to any formal dinner floral arrangement, and the hostess may feel certain that their neutral color will blend with any of the favorite color schemes, while their surface mirrors the beautiful shades of the flowers. Care should be taken, however, to have the centerpiece of the correct shape and height. Nothing is more distracting than a high vase, set in the center of the table, topped by long stemmed flowers which carry the color toward the ceiling and not within the vision of the guests for whose pleasure they are intended.

The Christmas Spirit

What is the Christmas Spirit? That stirs the leafless trees, And shines along the lighted streets And dances in the breeze? It gives the pallid sunshine A warmer, cheerier glow, It whispers in the hemlock trees And glistens in the snow.
This is the children's Festival, Their brightest, happiest time, For them we wreath the sacred tale With legend and with rhyme.
As when we twine the evergreen With holly and with light, We call for them from every acre What seems most glad, most bright.
It cometh from a Manager And whisperer tenderly The story of beauteous Babe Upon His Mother's knee, It is the childlike spirit That flings all care away To give and take for kindness' sake That reigns on Christmas Day.

A Cranberry Confection

Candied cranberries make a delicious and inexpensive confection, resembling candied cherries, but having a distinct flavor of their own. The home-economics experts of the United States department of agriculture have developed a method which if followed closely gives a bright, firm, plump, semi-transparent candied fruit which can be eaten as a sweetmeat or used to give a touch of color to frosted Christmas cakes, whipped cream, or custards, or which can be used like citron in cakes or puddings, or chopped up and added to "nutti-fruit" ice creams.

The secret of candying cranberries lies in handling the fruit so that it will become saturated with sugar. This calls for slow cooking on the installment plan and the use of a dish large enough to permit all the berries to float at the top of the syrup during cooking. The skins are so tough that they must be pierced before cooking to let the sirup into the pulp or interior. To do this, three little slits, each one-eighth inch long, should be made in each berry with the point of a penknife. Use selected large, firm cranberries.

The directions for cooking are as follows:
For one and one-half cupsfuls of berries, make a thin syrup by boiling together until clear, two cupsfuls of sugar and two and one-half cupsfuls of water. When the syrup is cool, add the berries and bring very slowly to the boiling

point. If the berries are heated too quickly, the skins will burst before the syrup soaks into the pulp. As soon as the syrup boils, take the dish off the stove and let it stand overnight. Next day, drain the syrup from the berries and boil it until it is reduced to about half its original volume. Put the berries into this medium-thick syrup and heat slowly; boil gently for three or four minutes, and then allow to stand for two hours or more. Then boil gently a third time for five minutes.

A smaller dish probably will be needed for the third and last boiling. When thoroughly cold, or better still, on the following day, drain off the syrup and spread the berries out on a lightly buttered plate or a sheet of clean, waxed or lightly buttered paper until the surface of the berries dries. The berries, if directions have been followed, will candy separately, and not into a sticky mass.

Cantaloupe Cocktail
To make cantaloupe ball cocktail cut the cantaloupe in halves, using a vegetable cutter. Marinate in raspberry syrup. If the raspberry syrup is thick, dilute with water. Place in cocktail glasses with the syrup, and serve ice cold.

Good Dessert
A good dessert to follow a heavy dinner may be made by heating the yolks of three eggs, blend them with three-fourths of a cup of sugar and one tablespoon of butter. Add the juice of three good-sized lemons and the grated rind of one of them and two tablespoons of chopped nuts. Fold in the stiffly beaten whites and bake in a buttered baking dish until it sets.

Stars

What city folk miss most in their city Christmas is the stars. One can do very well on the Fourth of July, or Thanksgiving, or even on Easter, without the open heavens at night. But the stars are an indispensable part of the great Eve.
Partly, this is due, one must believe, to the Bible. Christmas was marvelously associated, in the minds of those who wrote of Him, with the stars.
"I am the root and offspring of David, and the bright and morning star."
"I shall see Him, but not now; I shall behold Him, but not nigh; there shall come a Star out of David and a Scepter shall rise out of Israel."
"For we have seen His star in the East and have come to worship Him."
How can one read the words and not long for a look at the night sky, at the same stars that the shepherds saw, at the same stars that, many generations before Christ, inspired the shepherd dreamers to prophesy His coming?
Poor city folk, hemmed in on the great Eve by electric lights and tall buildings! How much richer than the richest of you is the poorest dweller in the open country, to whom the stars sing and the heavens bend at Christmastide!

NEW YORK-PARIS FASHIONS



Of course, evening slippers are in a category all their own, yet without thought to footwear, one may ruin an otherwise lovely picture.

Slippers of rayon satin or crepe de chine to match the gown and elaborately embroidered with seed pearls and self-colored silk, at sighted, are new. For the chic black evening gown, the black velvet pump is smart. Its severity is relieved by silver and gold piping.
A new note is the distinctive imported fan of long willow plumes, mousseline, or transparent velvet, which may match the gown in color or may be used as a note of contrast. The fan illustrated is of red coque feathers formed in discs, interspersed with black willow plumes and mounted on sticks of black composition.
No evening ensemble is complete without a large handkerchief, either of lace or chiffon bordered with circ lace. It should trail from out an evening bag or may be tucked in by one corner under a little finger ring. The smart new innovation sketched is of black coarse mesh net studded with simulated crystal beads.

MORNINGTON, County Louth, Ireland (AP)—Preserved in sand for nearly 1500 years, the oak vessel in which St. Patrick sailed to Ireland in 432 A. D. is believed to have been found at Colp harbor at the mouth of the Boyne. Archaeologists are studying the